



“A Michigan Food & Nutrition Program Edition”

August, 2002

Issue No. 1

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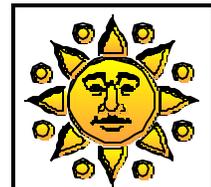
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Available on-line at:

http://www.michigan.gov/mde/1,1607,7-140-6525_6530_6569---,00.html

NEED ASSISTANCE CALL:

- School Meals Program (517) 373-3347
- Food Distribution (517) 373-8642
- Fiscal Reporting (517) 373-0420
- Child & Adult Care Food Program (517) 373-7391
- Fax Number (517) 373-4022





DON'T FORGET YOUR REBATES

Each year School Food Authorities (SFA) authorize the state warehouses to hold USDA commodity cheese for various pizza processors. The warehouse holds the cheese until the processor transfers it to their processing plant. The cheese is used to make various pizza products. These end pizza products are delivered back to the school through the distributor of their choice, that is, a GFS, Sysco, etc. The value of the cheese is applied to a SFA's PAL report when it is originally ordered at the state warehouse. However, the SFA does not receive the cheese discount until they submit an invoice to the processor listing the pizza products. This is called a REBATE. If you are not submitting an invoice, you are not receiving money for the USDA commodity cheese. Remember when you receive the pizza from a commercial distributor, it is **not** at a discounted price.

Each month the Michigan Department of Education (MDE) receives a summary of each SFA's cheese balances from Gilardi and Schwan's. As SFAs submit invoices, the cheese balance draws down. At the close of this past School Year 2002, it is apparent that some SFAs do not understand the process of holding cheese and submitting rebates. Many SFAs have a significant balance of cheese remaining at the processors for which they have not received rebates. Schwan's has notified MDE that they will accept cheese rebates for SY 2002 until August 31, 2002.

If you decide to send cheese to processors for SY 2003, please be sure that you do not have a balance already on hand. Both Schwan's and Gilardi has assured MDE that they have given all SFAs information on the procedures to obtain these rebates. Please contact Marla J. Moss at 517-241-4054 if you have any questions regarding this issue.

SCHOOLS SPOKE....USDA LISTENED!!

Last year, USDA purchased Potato Flakes as a Bonus item for Schools. However, many Food Service Directors in Michigan found them unacceptable. After several calls to USDA, USDA canceled the flakes and asked vendors to provide the Potato Granules. We have some of the Flakes remaining in inventory for those of you who like them. In addition, we also now have the Potato Granules as a Bonus item. Commodity Advisory Committee members tell MDE that these granules are very similar the commercial Excel Potato Granules. If you haven't tried them, be sure to do so. Watch for samples of these Potato Granules at Fall Conference.

COME AND GET YOUR FRUITS!!

There has been a bumper crop of peaches and pears this year as well as last year. We have warehouses full of USDA commodity sliced peaches, peach halves, sliced pears and pear halves. The Michigan Department of Education has lowered the rate of distribution to start SY 2003 for these products. This means you can receive more of these fruits this year. In addition to these fruits, we have an abundant supply of apple slices, apricots, dried cranberries, raisins, frozen blueberries and trail mix. And, be sure to look for a new commodity product this year - dried blueberries.

USDA SEEKING INPUT

USDA is looking for comments on how to improve its specifications and standards for flours, grains, peanut and dairy products, oils, and shortenings. They want to know how the specifications and standards for these products purchased through the Farm Service Agency can be changed to better meet the needs of schools and needy families across the nation. Their goal is to improve the products offered through USDA's domestic commodity nutrition assistance programs, while at the same time bringing them more in line, when possible, with their commercial counterparts.

Although USDA tries to get commodities as close to commercial standards as possible, some of the requirements for commodity products may always differ from their commercial counterparts. USDA's special nutritional goals, food safety concerns, Buy American requirements, and program structure all have to be taken into consideration in fulfilling their dual mission to strengthen America's nutrition safety net and support domestic agriculture.

USDA would appreciate any suggestions you have for changing the specifications and standards for the commodity flours, grains, peanut and dairy products, oils, and shortenings that they offer. These could include issues such as package sizes, packaging materials, nutrition composition, inspection and testing requirements, and food safety and labeling requirements. They would also appreciate your feedback on the suggestions for change that they have received from industry and whether or not you agree with USDA's response to those suggestions. USDA is particularly interested in hearing from their partners and stakeholders at the school, recipient agency, State agency, and warehouse levels.

Please log into the USDA Food and Nutrition Service's Food Distribution web site at <http://www.fns.usda.gov/fdd/cap/groupbspecs.pdf> to review the USDA Group B Commodity Specifications posted on this site on Wednesday, July 24, 2002. Please e-mail your comments to USDA at: fdd-pst@fns.usda.gov. **Comments accepted until Aug. 31, 2002.**

NEW DIRECTOR TRAINING



WORKSHOPS

Are you a new director and a little confused about all the paperwork requirements that go along with the administration of the National School Lunch Program (NSLP)? Are you uncertain how long to keep records? Not sure if applications for free and reduced lunches are being processed correctly?

The Michigan Department of Education, School Meals Unit, has scheduled three New Director Training Workshops in the Fall of 2002. The workshops are targeted for new directors to answer these questions and learn more about the NSLP. The workshop agenda will progress through a typical school year, month by month, covering items that a School Food Service Director needs to know.

Registration is required to attend the workshops. A registration form, complete with site address information, can be found in the August, 2002 Food Scoop and on the MDE website. Here are the dates and locations:

Tuesday, **September 17**

Lansing

9 AM - 3 PM

Wednesday, **September 18**

Wayne County RESA

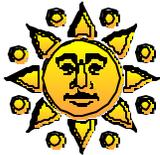
9 AM - 3 PM

Tuesday, **October 22**

Shanty Creek, Bellaire

1 PM – 6 PM

If there are any questions about this workshop, please call Mary LaRock at 517/373-3347 for additional information.



Food For Thought

SEPTEMBER IS NATIONAL FOOD SAFETY EDUCATION MONTH

September marks the ninth annual National Food Safety Education Month, one of the initiatives supported by the National Food Safety Initiative.

The goals of the Month are:

- To reinforce food safety education and training among restaurant and foodservice workers.
- To educate the public to handle and prepare food properly at home, where food safety is equally important.

How can School Food Service Managers improve the food safety in their programs?

- Make sure all employees are trained properly in food safety.
- Implement HACCP principles.

- Educate students and families about food safety.

Where can food safety resources be found?

- Local health department sanitarians are a wealth of information.
- State wide training – host a Sanitation and Food Safety Course for your employees.

The following websites contain valuable information:

- USDA/Food Safety and Inspection Service
www.fsis.usda.gov
- Thermy™ Web page
www.fsis.usda.gov/thermy
- Fight BAC!™
www.fightbac.org
- Gateway to Government Food Safety Information
www.foodsafety.gov
- FDA/Center for Food Safety and Applied Nutrition
www.cfsan.fda.gov
- USDA/FDA Foodborne Illness Education Information Center
www.nal.usda.gov/fnic/foodborne
- Centers for Disease Control and Prevention
www.cdc.gov/foodsafety

The *Food Safety Educator* is a quarterly newsletter that contains up-to-date information about food safety education programs and materials as well as emerging science concerning food safety risks. To subscribe, please email your request to: fsis.outreach@usda.gov

Lastly, check out the 2002 National Food Safety Education Month web page, found at: www.restaurant.org/nfsem

Click on Training and Promo Ideas for resources you can use with your staff.

By being aware of and practicing good food safety practices, we can make sure we are providing safe and wholesome food in our child nutrition programs.

HELP WANTED

Food Service Director opening at Godwin Heights Public Schools. Candidates should indicate their interest in this position by submitting the following: letter of application, resume including educational background, professional experience and references along with transcripts of college education or specialized training. **Apply to:** Mr. Phillip Haack, Director of Business/Employee Services, Godwin Heights Public Schools 15 - 36th Street S.W., Wyoming, MI 49548.

<p>August 2002</p> <p>CALENDAR OF EVENTS</p> <p>CHILD NUTRITION PROGRAM</p>	<p>Michigan State Board of Education <i>Kathleen N. Straus, President</i> <i>Sharon L. Gire, Vice President</i> <i>Michael David Warren Jr., Secretary</i> <i>Eileen L. Weiser, Treasurer</i> <i>Marianne Yared McGuire, NASBE Delegate</i> <i>John C. Austin</i> <i>Herbert S. Moyer</i> <i>Sharon Wise</i> <i>Thomas D. Watkins, Superintendent</i> <i>Governor John Engler, Ex-Officio</i></p>
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August 2002	
10	July Monthly Claim Due
16	Application Renewal Deadline
29	June Monthly Claim Deadline
September 2002	
10	August Monthly Claim Due
17	New Directors Training in Lansing
18	New Directors Training at Wayne RESA
30	May Monthly Claim Deadline

**STATEWIDE TRAINING PROGRAM CLASS SCHEDULE
2002**

***NOTE: All registrations must be in the MDE office before the deadline dates --
registrations received after the deadline dates will be returned!***

SCHOOL FOOD SERVICE BASICS - 100 Fee: Member \$18.00 and Non-Member \$25.00
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Location	Dates/Times	Instructor
Mason-Lake ISD Boardroom 2130 West US-10 Ludington, MI 49431 <u>Deadline: September 11, 2002</u>	September 25, 26, 2002 3:00 p.m. - 8:00 p.m.	Katie Petersen

Lenawee ISD Education Service Center 4107 N. Adrian Hwy. Adrian, MI 49221 <u>Deadline: September 11, 2002</u>	September 25, 26, 2002 3:00 p.m. - 8:00 p.m.	Paula Kerr
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SANITATION AND FOOD SAFETY - 130 Fee: Member \$18.00 and Non-Member \$25.00
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Location	Dates/Times	Instructor
Anchor Bay High School Shoreliner Conference Room 48650 Sugarbush Road New Baltimore, MI 48047-3299 <u>Deadline: August 20, 2002</u>	Sept. 3, 10, 24 and Oct. 1, 2002 3:00 p.m. - 5:30 p.m.	Mary Claya

Mason-Lake ISD Boardroom 2130 West US-10 Ludington, MI 49431 <u>Deadline: September 4, 2002</u>	September 18, 19, 2002 3:00 p.m. - 8:00 p.m.	Katie Petersen
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Paw Paw High School 30609 Red Arrow Hwy. Paw Paw, MI 49079 <u>Deadline: October 18, 2002</u>	November 1, 2002 (8:00 a.m.- 5:00 p.m.) November 4, 2002 (3:00 p.m.- 5:00 p.m.)	Diane Tosh
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COST CONTROL - 440

Fee: \$40.00

Location

Dates/Times

Instructor

Livingston ISD

Sept. 24, 25, 26, 2002

Kathy Kane/Pat Murdock

1425 W. Grand River

3:00 p.m. - 7:30 p.m.

Howell, MI 48843

Please Note New Time & Dates!

Deadline: September 10, 2002

Statewide Training Program Multi-Registration Form

Use one form and one check per class.

Class Name: _____ Class Location: _____ _____	SCHOOL DISTRICT: PHONE:	DISTRICT NUMBER:
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Class Date(s):	Last Name	First Name	Social Security #	Home Telephone #	Home Address (Street, City, Zip)	MSFS A #	Fee Per Student

Check the type of menu planning method you use: <ul style="list-style-type: none"> ▪ Food Based - Traditional ▪ Food Based - Enhanced 	<ul style="list-style-type: none"> ▪ Nutrient Standard ▪ Assisted NSMP
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Total the right-hand column and attach a separate check for this amount only. LLLLLLLLLLLLLL	\$
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Make checks payable to **MSFSA**.

Make checks payable to MSFSA and mail to: Michigan Department of Education
 Statewide Training Program - School Meals Program
 P.O. Box 30008, Lansing, MI 48909

To complete your registration, we must receive a check or purchase order number by the deadline.
 You may fax this information to (517) 373-4022.

All registrations are accepted on a first-come, first-served basis. If this class is filled, the registration form and check will be returned to you. Confirmation letters will NOT be mailed. Assume that you are registered unless otherwise notified.

For Michigan Department of Education Use Only	Check #	▪ School	▪ Personal	Amount	\$
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Registration for New Director Training Workshop

Name: _____

Position: _____

School District: _____

Business Address: _____

Business Phone #: _____

Business E-mail Address: _____

Indicate the workshop site that you would like to attend:

9Tuesday, September 17, 2002 Lansing, Michigan

9 AM – 3 PM (lunch on your own)
Hannah Building, Conference Room #1, UP Level
608 W. Allegan Street, Lansing, MI 48909

9Wednesday, September 18, 2002 Wayne County

9 AM – 3 PM (lunch on your own)
Wayne County RESA
33500 Van Born, Wayne, MI 48184

9Tuesday, October 22, 2002 Bellaire, Michigan

Shanty Creek (pre-Fall Conference Workshop, in conjunction with the Annual Fall Conference for School Food Service Directors & Supervisors)
1 PM – 6 PM

This training is provided at *no charge*. Workshops fill up quickly and space is limited. You will be contacted *ONLY* if the workshop site you selected has been filled to capacity and we are unable to accommodate you. Otherwise, plan to attend the site you have chosen. If you have registered and find you are not able to attend, please call and let us know. This will allow those on a “wait list” the opportunity to attend.

Need further information, please call Mary LaRock at 517/373-3347

To FAX your registration: 517-373-4022, ATTN: Mary LaRock

To mail your registration: ATTN: Mary LaRock
Office of School Support Services
Department of Education
P.O. Box 30008
Lansing, MI 48909

Commodity Advisory Committee (CAC) Meeting
John Hannah Building, Lansing, Michigan
June 27, 2002

Vice Chair Paul Yettaw called the meeting to order and welcomed members to the meeting. Each member introduced themselves by stating their name and school district. Members present were: Becky Backer, Karen Bissett, Jean Kish, Kathy Dubie, Joan Goovert, John Battiste, Bob McMillan, Dale Dahlstrom, Paul Yettaw, Suzanne Brown, Chuck Wolford, Renee Cratty, Marla Moss, Katie Petersen, Marcia Rackov, Pam Price, Dianne Mitchell, Shelly Knoll, Mike Rademacher, Terri Sincock and Martha Terry.

Marla discussed commodity Coney Sauce by JTM utilizing commodity ground beef. Samples were given to members. Discussion followed. This product will be shown at Fall Conference to all directors to determine if this product might be acceptable. If so, it will be used when and if bonus beef is available again.

Marla provided a commodity update. Michigan spent slightly more than the \$22 million entitlement for SY 2002. The dollar amount over entitlement for SY 2002 will be subtracted from the current year's entitlement. USDA encourages states to use all entitlement dollars allocated to them. Marla discussed products to be discontinued including Horizon Snack Foods as well as foods that were replaced due to the bid process. Products that are overstocked in the warehouse were also discussed.

An in-depth discussion of potato granules/flakes followed. The flakes are almost depleted from the warehouses. However, it was the general consensus of the group that the granules are not moving because FSD do not realize that they are different than the flakes. A couple of members have tried the granules and find them to be similar to Excel, a commercial product. Katie Dubie volunteered to prepare the granules at Fall Conference during the "Taste It - Grade It" session for FSD to sample. Katie and Marla will coordinate this sampling. In addition, MDE will feature an article in Food Scoop on the Potato Granules.

Marla discussed expected commodities. After September 11, fine dining declined in America and consequently, cattle were left in the fields to get fat. USDA made a bonus buy of roast beef to help the cattlemen. Bonus Roast Chucks (eight trucks) were offered in early spring. However, these were not purchased until late April and were not available to SFAs for SY 2002. It was decided to use these Bonus Chuck Roasts for taco meat and spaghetti sauce for SY 2003. Therefore, taco meat and spaghetti sauce will be bonus to start SY 2003. There will also be a good supply of ground beef in the warehouses as well as hamburger patties to start this year.

DOD produce will continue this year. Both warehouses plan to start the program in August. During SY 2002, Michigan spent all but \$2.11 of our DOD dollars.

Guidelines regarding cooperatives were discussed. MDE has prepared an information sheet for prospective coops to follow. This was prepared as a result of a presentation to the Oakland/Macomb ISD meeting Marla attended in May.

CN Labeling was discussed. From time to time, MDE will receive information from USDA regarding CN Labeling for products that do not have final approval. It was suggested by members to share this information with FSD via the Food Scoop. Members felt that FSD should know this

type of information.

Various commodity product samples were shown to members. Marla asked for input from the group on which products to show at Fall Conference to be considered for SY 2004 state bid. The group recommended the following: Smuckers grilled cheese sandwich, precooked sausage patty, pasta products, coney sauce and a beef crumble. Marla reminded the group that bid specifications for products are written so that a variety of processors can participate in the state bid. Therefore, products that are shown at Fall Conference must be awarded the state bid by the Department of Management and Budget in order to be offered to SFAs as a commodity processed food item.

The CAC members discussed commodity Non Fat Dry Milk (NFDM) and yogurt. USDA has a large supply of bonus NFDM. Members expressed the fact that kids like name brand yogurt. MDE will bid yogurt for SY 2004. Both warehouses feel product can be stored and distributed to schools. It was suggested to write shelf life into bid specifications.

A Fruit and Vegetable Pilot was written into the Farm Bill that was passed this summer. It provides for \$6 million of fresh and dried fruits and vegetables to be distributed to four states - Michigan, Indiana, Iowa and Ohio. Twenty five schools in each state will be selected to participate in the pilot. More information will be sent to schools this summer enlisting their participation. Several FSD expressed an interest in the pilot.

As a result of this pilot, the Farm to School Project has been put on hold. In addition, Beth Moss of Michigan Works!, who was instrumental in initiating the pilot, has been out on maternity leave since May 2002.

MDE has extended the Great Lakes Coop (GLC) direct diversion pilot for another year. The Coop will continue with Gordon Food Service as distributor, distributing only processed foods. Donated foods will be distributed through the state warehouses. A discussion of the PAL report and Coops followed. USDA has approved a different format for Coops. For SY 2003, the Coop will assist in the preparation of their districts PAL report.

New officers elected for a 2 year term are as follows:

Paul Yettaw - Chair

Bob McMillan - Vice Chair

Joan Goovert - Co-Secretary

Kathie Dubie - Co-Secretary

These members will take office at the next meeting in October 2002 at Fall Conference.

Other items discussed included cheese rebates, taste test for commodity bid process, possibility of adding beef crumbles to next year processed foods, and an update of the on-line ordering system with USDA.

Dale Dahlstrom provided recipes for dried cherries which will be included in the Food Scoop.

Meeting adjourned by Paul Yettaw.